

Set Lunch Menu

ENTREE

Shrimp and Grits

Sautéed Shrimp, Sausage, Mushrooms,
Onions, and Roasted Red Peppers
Served over Creamy Adluh Stone Ground Grits

Blackened Mahi Sandwich

Locally Sourced Mahi Filet on a Brioche
Bun with Lettuce, Tomato, Onion,
and a Cucumber Dill Sauce
Served with French Fries

Caesar Salad with Grilled Chicken

Chopped Romaine, Croutons, Shaved Parmesan
Cheese, and House Made Caesar Dressing
Topped with Grilled Chicken

Black and Blue Wrap

Pan-Seared Blackened Beef Tips, Blue Cheese,
Field Greens, Tomatoes, Red Onions, Roasted
Red Peppers, and a Mustard Vinaigrette
Served with French Fries

DESSERT

Chocolate Bread Pudding

Served Warm with Vanilla Ice Cream and
Raspberry Sauce

\$26+++ per person

Does not include Tax, Gratuity, or Service Charge

Premium Lunch Menu

A P P E T I Z E R

Caprese Insalata

Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella, Pesto, Balsamic Reduction, and Extra Virgin Olive Oil

E N T R E E

Shrimp and Grits

Sautéed Shrimp, Sausage, Mushrooms, Onions, and Roasted Red Peppers
Served over Creamy Adluh Stone Ground Grits

Blackened Mahi Sandwich

Locally Sourced Mahi Filet on a Brioche Bun with Lettuce, Tomato, Onion, and a Cucumber Dill Sauce
Served with French Fries

Caesar Salad with Grilled Chicken

Chopped Romaine, Croutons, and Shaved Parmesan Cheese with House Made Caesar Dressing
Topped with Grilled Chicken

Black and Blue Wrap

Pan-Seared Blackened Beef Tips, Blue Cheese, Field Greens, Tomatoes, Red Onions, Roasted Red Peppers, and a Mustard Vinaigrette
Served with French Fries

D E S S E R T

White Chocolate Raspberry Cheesecake

With Whipped Cream and Fresh Berries

\$36+++ per person

Does not include Tax, Gratuity, or Service Charge